

BROKLIN NEW ENGLAND

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **64**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilznieński 6-rzędowy	5 kg (72.5%)	80 %	5
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	30 g	10 min	11 %
Whirlpool	Nelson Sauvin	50 g	30 min	11 %
Whirlpool	Citra	50 g	30 min	12 %
Whirlpool	Mosaic	50 g	30 min	10 %
Dry Hop	Nelson Sauvin	50 g	7 day(s)	11 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile
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